LOBSTERS FOR TWO HERRING MADE MONEY BY GRAFTS HOME THE SOLDIERS

on lobster if the proposal of Newfoundland is accepted by the British War Department it was learned Sun-

The bulk of the colony's canned lob ster output usually is sold in Germany but this market has been closed be cause of the war. While the catch last year was small with a total pack of 12,000 cases as against an average of 20,000 cases in previous years, the packers have been left with virtually the whole of it on their hands.

After the opening of the war, price dropped nearly 50 per cent.

In order to avoid a complete failure of the industry for the year it is proposed that the British Government, purchase all the product at a reason-able figure as a ration for the soldiers in the field.

Freezing Fish in Brine as Soon as Caught.

Freezing fish in brine has been recently demonstrated by Dr. J. H. Hjort, of Norway.

Dr. Hjort used a barrel filled with brine and ice and in this placed fish, quite large ones. These he kept in the brine anywhere from 20 to 40 minutes. When removed they were froz-en through to the bone. The brine must be 15 degrees below freezing to cause such quick action on the fish. Under the present method of freezing fish by air it would take fully three times as long to freeze the same fish and then the fish would not be so delictous when cooked. The feature of the new method, Dr. Hjort pointed out, was that the fish retained its natural color and taste. This is not so when frozen by air. Another very important feature of the new method was that it was much quicker as, for instance a large cod could be frozen in an hour, herring in 15 minutes and a haddock in three-quarters of an hour. Under the method now in vogue about three hours would be required to properly freeze a large codfish.

The fish were first dipped in fresh

water and just as soon placed in the tank of brine, if it was at the proper temperature, would begin to freeze immediately, the action of the brine on the fish caused the skin to harden right away.-Canadian Fisherman.

Jan. 13.

Portland Fishing News.

The sch. Eleanor, of the local fishing fleet, brought in one of the largest trips of the season for a Portland fishing schooner Monday, when she came sailing up the harbor, laden deep with 40,000 pounds of mixed fish, which was sold to the F. S. Willard Compa-ny on Central wharf Practically all of the arrivals Monday were large for the size of the vessels that came in the Marjorie Turner having 25,000, the Georgie Bowden 5000, the Lizzie May, 4000 and the Mustado 5000.

British soldlers at the front will feast Sch. Meteor Also Here from St. Jacques N. F. With Salt Cod.

One by one the Newfoundlanders re arriving, two more of the crafts eing here with cargoes of frozen and salt herring this morning.

Sch. Oriole, Capt. Ambrose Fleet, arrived during the night, with a partial load, while yesterday afternoon, ch. Athlete, Capt. Thomas Benham, nade her appearance with a full car-

Sch. Meteor also arrived yesterday rom St. Jacques, N. F., with 365,000 bounds salt cod, and 42 quintals dry cod for the Gorton-Pew Fisheries Company.

Gill netting receipts yesterday totalled about 20,000 pounds. None of the fleet went out today on acount of the storm.

Today's Arrivals and Receipts.

The arrivals and receipts in detail 9000 pollock.

Sch. Oriole, Bay of Islands, N. F. 60,000 lbs. frozen herring, 150 bbls. sickled herring, 100 bbls, salt herring.

Sch. Meteor, St. Jaques, N. F., 365,344 bs. salt cod, 42 qtls. dry cod.

Sch. Athlete, Bay of Islands, N. F., 250,000 lbs. frozen herring, 400 bbls. salt herring, 114 bbls. pickled herring, 3 bls. cod oil,

Str.. Ethel, gill netting, 3000 lbs. frozen fish.

Str. Sawyer, gill netting, 1600 lbs. fresh fish.

Str. Mary F. Ruth; gill netting, 4000 lbs. fresh fish.

Str. Julia May, gill netting, 2000, 1bs.

fresh fish. Str. Quartette, gill netting, 1000 lbs. fresh fish.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large, \$5 per cwt.; medium, \$4.25; snappers, \$3. Georges halibut codfish, large, \$5; medium, \$4.25.

Eastern halibut codfish, large, 4.25

medium, \$3.75; snappers, \$3. Cusk, large, \$2.50; medium, \$1.75;

snappers, \$1.50. Hake, \$1.50.

Haddock, \$1.75. Pollock, \$1.50.

Newfoundland herring, \$3.25 per bbl. for salt bulk, \$4.25 per bbl, for pickled.

Fresh Fish.

Splitting prices:

Haddock, \$1.10 per cwt. Western cod, large, \$2.25; medum,

\$1.50; snappers, 75c. large, \$2; medium,

Eastern cod, largest \$1.50; snappers, 75c. All codfish, not gilled, 10c per 100 pounds less than above.

Hake, \$1.25. Cusk, large, \$1.75; medium, \$1.15; snappers, 50c.

Pollock, round. 80c; dressed, 90c. Fresh halibut, 17c for white and 9c

Jan 13 LAYING UVER

Four Long Headed Skippers Took a Chance and Got a Raise Today.

A small fleet of crafts made the Boston fish pier during the night, including two steam trawlers and three sailing crafts.

Sch. Sylvania, Capt. Jeffery Thomas, sch. Mary F. Curtis, Henry F. Curtis, and three others of yesterday's fleet aid over till today and profitted therby, securing 3 cents a pound for their haddock.

Wholesale quotations were \$2.25 to \$5 a hundred pounds for haddock, \$4.50 to \$5 for large cod, \$2.50 to \$3 for market cod, \$3 to \$5.50 for hake and \$6 for pollock.

Boston Arrivals and Receipts.

The arrivals and receipts in detail

Str. Billow, 18,000 haddock, 3000 cod. Str. Surf, 29,000 haddock, 700 cod. Sch. Gertrude DeCosta, 55,000 cod,

Sch. Washakie 11,000 haddock, 16,-

000 cod, 4000 hake, 11,000 cusk. Sch. Valerie, 24,000 haddock, 1700 Sch.

cod, 2000 hake.

Haddock, \$2.25 to \$5 per cwt.; large cod, \$4.50 to \$5; market, cod, \$2.50 to \$3; hake, \$3 to \$5.50; pollock, \$3.

LOBSTERS TWO GENTS AT HALIFAX

Says the Halifax, N. S., Herald:

Lobsters of all sizes are now being anded at Halifax by lobster fishing craft from all points along the coast ind nothing caught is spared. small lobsters are being taken from the pots and sold to dealers without nercy and without a thought of the future for this once great industry. Some fishermen do not seem to give a moment's consideration to the future and are rapidly working the ruin of his fishery. They do not think of vhat a splendid investment it would be for them to return the small lobsters to the sea where, in two years or so, they would be worth four to five imes the value they are when marketed small by them without discrimina-

One fish firm informed The Herald vesterday that they were receiving an average of about 1500 lobsters a lay during the past week. A per-entage of these are small and for the smallest of them the fishermen are only receiving two cents each. It is pity that the industry should be slowly but surely ruined by the presable fishery.

There was a law that nothing under the inches were to be taken, but this str. Quentum 150 barrels. To be taken, but this str. Quentum 150 barrels. To be taken, but this str. Quentum 150 barrels. ent methods, and it is high time some action was taken to preserve this val-

nine inches were to be taken, but this str. Swanmore, 150 barres was later abolished in favor of a standard lobster tran Newfoundland frozen herring, 3c per standard lobster trap, set by the gov-

ernment, which was of larger han the pots used previously and upposed to allow the small loh scape and only hold the large of Evidently this does not s it was intended to and it is a hat some of the lobstermen d dhere to the regulation trap. of these fishermen evidently believe the old saying that "a bird in the s worth two in the bush," but they to take a broader view of the ect, they would profit in the lon

The price being paid fisherm arge lobsters, is 18 cents each nediums, 6 cents.

The maritime provinces of Ca vlil have to look to their laurels hief controllers of the lobster ndustry, says the Montreal Jour commerce. The Maine fishery had suffered from over-fishing, ng up again and-what may t mportant—a serious effort is made by the American author reate a lobster fishery on their coast, in Puget Sound. The nent of fisheries of the state of ngton, which has taken the mat has just received 6000 lobsters he Maine coast, for planting in waters. Two thousand died in portation, and 500 more were obster business, although at somewhat depressed on accoun war, is a very important one Atlantic coast, and therefore posal of a competitive industr ng up on the other side of the nent will be watched with keer

Going to Georges.

Capt. Axel Laager is fitting s a Mildred for a Georges

ARE PRETTY F

Says the Fishing Gazette: "Mackerel holders seem to ing the market pretty firm. The about putting up their prices a barrel. I told them to price up \$10 a barrel, so far concerned, that I had no desi ever to be an "inside buyer, leading New York authority

"I guess all the holders of feel as though they were gold their price for them before through," said an eminent Wednesday,

Advices received at Boston blegram, under date of Jan. Liverpool, Eng., report the ex of fishing from the various fish tions as being poor, so far as mackerel is concerned. The shipments of Irish salt

el from Liverpool, Eng., for t ending Jan. 3 included 100 bar Boston, 480 barrels for St. J. barrels for Baltimore and 181 for Philadelphia.

Liverpool, Eng., Dec. 10-Si of Irish salt mackerel for we today were as follows: To New Str. Cymric, 350 barrels.

Contid on page 41

an eminent authority last ursday, "The market is very easy. is no change because the mardead dull. The Norway market open up. There is a big stock unsold, and the same is true of s in Norway. There is no natural

ness."

a prominent factor a few days

Nonwegian mackerel situation t been an entirely satisfactory uring this season. At first prices very high, and going higher. all of a sudden, when the goods d here, and when it was found great many of the lots were not tisfactory quality, there was a glump, and prices went down to vel at which they are now. Of we cannot blame buyers if they to pay good prices for poor but the Norwegian mackerel that is good we believe is good ty and will bring a fair price, better prices than are now preg before long, when the demand jackerel starts in again. It will membered that shortly before the ay mackerel fishing started this eason a combination had been d in Norway, a so-called trust, om what we hear now this trust ither been dissolved or is standon its last legs. Of course we report this from hearsay and has been told to us. We do not anything positive about that, but ave always been against trusts. great country does not need in foodstuffs. Let every one e his own canoe. There is room verybody in this great wide counours, and straightforward, honempetition is good for business. st this is what we believe, and ractise what we preach."

WENT ASHORF IN BOSTON HARBOR

Sch. Thomas S. Gorton, Capt. Val O'Neil, bound to market early this morning, mis-stayed and went aground on George's Island, Boston harbor,

The tide was coming at the time, and the craft fortunately lay in an easy position. One of the Ross' tugs went to the assistance of the vessel, and succeeded in floating her and towing her to the fish pier at South Boston, where the trip was sold.

The Gorton is quite badly leaking, however, and will go on the railways, as soon as she completes the discharge of her fare.

Say They Cannot Compete.

An interesting admission is made by holders of salt fish on the Pacific coast in a report just received from there by "The Fishing Gazette." The dealers confess that they do not expect to market much of their codfish in the East because they cannot compete with the Canadian and Newfoundland dealers. Consequently the handlers of salt cod in the far West complain that they will have to hold surplus stocks. which they have aplenty, until they are able to find new markets for the same. There have been some notable arrivals of codfish at Seattle the past month, and Eastern salt fish merchants have anticipated a lively competition from the Pacific coast. The report goes acounter of expectations, how-

Jane 13. ISTRESS FLAG SEEN BY BROTHER

eam Trawler Billow Crippled Near Vantucket and Gale Coming On-Capt. Michael Green in Surf Towed Brother Herbert to Safety.

ile dragging a trawl in South tress signals displayed, and then iel near Nantucket, Monday, the otter trawler Billow was cripby striking a submerged obstructhat put the propeller out of com-The vessel was in a bad with a gale brewing and mighty

manded by Capt. Michael Green, Herbert's brother.

The Sarf hooked on to the Billow and began a tow that ended yesterday at the Fish pier, South Boston, a matt. Herbert Green ordered dis- tance of about 100 miles. ter of about 24 hours to cover a dis-

up. Along came the trawler Surf,

owned by the same company and com-

A BOSTON VIEW OF THE FISH PIER FIGHT

Pier situation the Boston Globe has the following to say:

Fishing interests from the Virginia Capes to topmast Newfoundland are interested in the indication that Boston is goon to have two big fish marts. It is generally believed that the reopening of T wharf as a fish market in opposition to the new \$3,000,000 fish pier at South Boston will give rise to a "fish war" with a general slashing

In this war the wholesale fish dealers on the South Boston pier, corporately known as the Boston Fish Market Corporation, will have as opponents a number of fishing skippers and others, collectively known as the Producers' Fish Exchange.

According to those who have watched developments in the situation carefully the opening of T wharf will bring about a most peculiar state of affairs They say that the producers of the fish-the skippers-will be able to cut off a large portion of the supply of the wholesale dealers. On the other hand, the wholesale dealers are in a better positioin as regards markets for their fish, and it is forecasted that the skippers, although they will have plenty of fish for sale, will have difficulty in disposing of their stock.

It seemed to be the concensus of opinion at the Boston Fish Pier, South Boston, that there is "not room in the city of Boston for two big fish markets," and the speedy closing of one of the two marts was prognosticated. Which mart would first give up the struggle was a question strongly debated. It seemed to be a question whether the dealers, without an adequate supply, or the fishing captains, without an adequate market, would be forced to give up first.

Fish Market at T Wharf.

The events leading up to the formation of a company to start a rival fish market at T wharf were many. When wholesale dealers moved last March to their new pier, there was a big supply of fish coming in and wholesale prices were low. The result was that the skippers got comparatively poor prices for their fish. This caused a good deal of discontentment. It was found that vessels could not lie at the new pier as securely as at T wharf, and that the crews missed the familiar haunts along Atlantic avenue. This caused the skippers to haul their vessels over to T wharf and also added to the discontent.

It was realized in certain quarters that "T wharf" was a name with magic in it for the fish business, and it was not long before it was pointed out to the skippers that if they opened a rival mart on the pier with the magwaited 24 hours for something to turn ic name, inasmuch as their expenses would be less, they stood a good show of making money.

> They would not have to pay the tax charged for selling their catch at South Boston, and there were other expenses to be saved, while as members of the new company they would not only re-

Discussing the T wharf-New Fish | ceive pay for their fares but would in addition get their profits from the earnings of the company. The idea proved attractive and some 50 skippers are said to have subscribed for stock in the new concern.

It was originally intended to open the rival fish mart January 1. Later this was changed to January 15 and still later to February 1. What caused the delays has not been explained.

According to reports published recently Dexter Malone, the Atlantic avenue ship chandler, who fits out many of the vessels in the fishing fleet was instrumental in the affairs of the new concern. Mr. Malone stated that he wished it to be distinctly understood that he has no connection with the Producers' Fish Exchange, morally or financially. He does business with the skippers who are stockholders in this concern, he said, the same as with those interested in the new company. He is also a member of the Fishing Masters' Association, and that organization has no official connection with the new company he declared.

It is understood that several Gloucester parties, a real estate man and a well-known owner of fishing vessels. are interested in the new concern, as well as the fishing captains.

Those who have watched the situa tion say that the new concern could probably undersell the wholesale dealers at South Boston on groundfish, as the expenses at T wharf would be much lower than at the State Pier. T wharf has been renovated since the wholesale dealers left there, most of the stores being rebuilt inside and repainted outside. The basins either side of the pier have been dredged out.

For the past year, dating over six months before the wholesale dealers left it, T wharf has been subject to almost daily visits from agents of the United States Government. Inspectors of the city and State Boards o Health have also visited it at frequent intervals and just previous to the exodus of the wholesalers the fish dealers were warned that the various agents did not intend to permit the fish bush ness to be carried on at T wharf much

"Pier Now Up to Standard."

It is now said that the repairs made on T wharf bring that pier up to the standard required by the city and State officers.

At the Boston Fish Pier, South Boston every move made toward the reopening of T wharf is being watched. It is no secret that most of the 42 dealers on the State Pier have invested heavily in the South Boston venture and that anything which would tend to decrease their trade would be a serious blow for them.

It is not so much competition that they fear one of them explained, but the possibilities of a curtailment of their supply of fish by reason of the fact that the skippers will bring their catches into T wharf after that his toric fish mart is again opened for bus